



user manual

Oven

EOC68200

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Contents

Safety instructions.....	3	Cleaning and Care.....	26
Description of the Appliance	4	What to do if	33
Before Using for the first time.....	8	Disposal	34
Using the Oven	9	Service.....	35



Subject to change without notice

The following symbols are used in this user manual:

-  Important information concerning your personal safety and information on how to avoid damaging the appliance.
-  General information and tips
-  Environmental information

Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

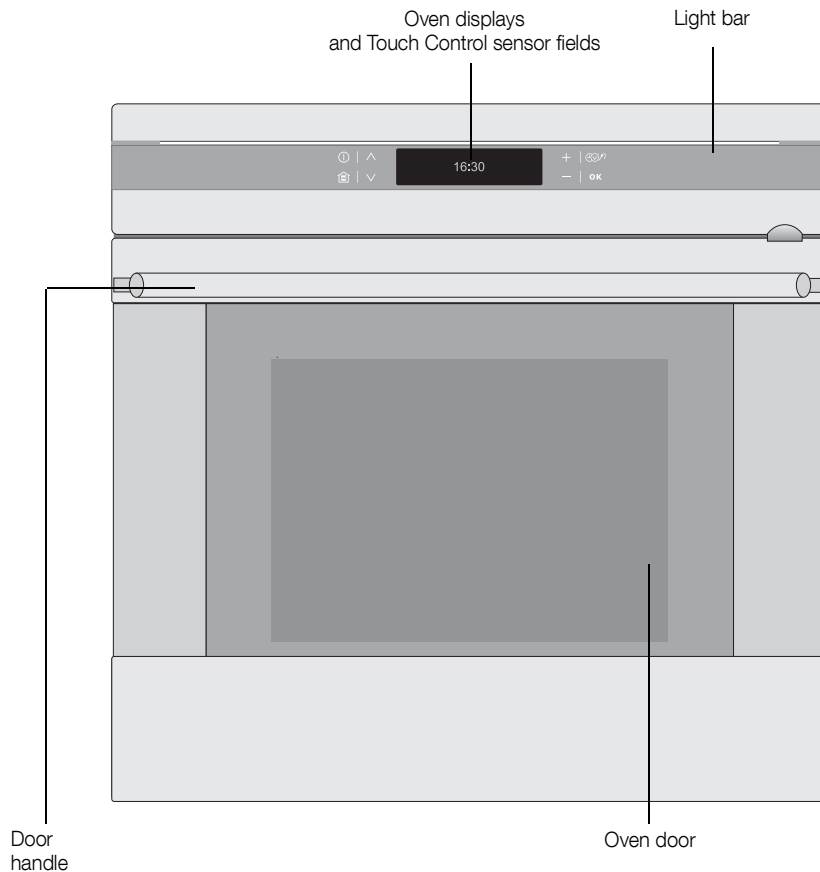
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

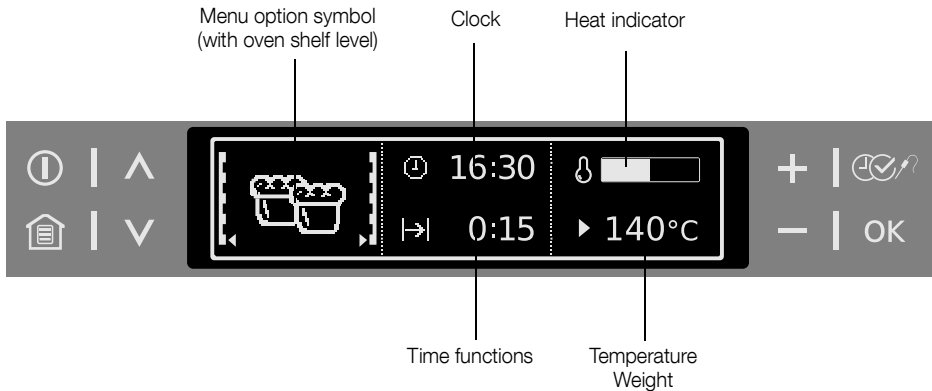
General Overview



- i** The oven switches off after 2 minutes, if no function is selected and is changed at the oven nothing, the light remains however on.
In order to switch off the light bar, oven switch on with ① and switch off again.

The electronic oven controls

Indicators



Symbols

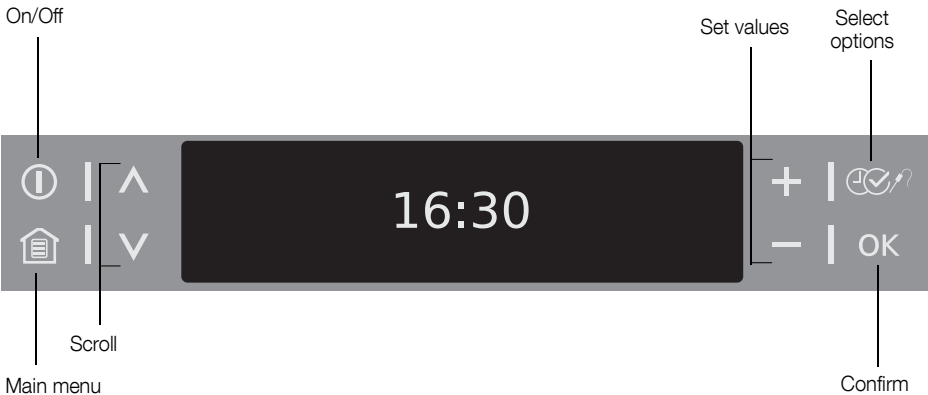
Various symbols will now be shown in the display depending on the selected function.

Symbol		Display (examples)	Function
	Short timer	4:30	The short timer is active.
	Time	10:00	Shows the set time.
	Duration	1:00	Shows the time required for the cooking cycle.
	End Time	14:05	Shows when the cooking cycle will finish.
			End time calculated when Meatprobe is inserted.
	Start	0:45	Shows when the cooking cycle started.
	Temperature		Shows the temperature the oven has reached.
			Quick heat is active (reduced heating-up time).
	Weight	1.5 kg	Possibilities: <ul style="list-style-type: none"> Automatic weight system is active. Weight can be changed.
	Meatprobe	75°C	Possibilities: <ul style="list-style-type: none"> Meatprobe is inserted. Meatprobe Automatic is active. Core temperature can be changed.
	Heat+Hold	80°C	Heat+Hold is activated.
	Odour filter		The odour filter is switched on.

Touch Control sensor fields

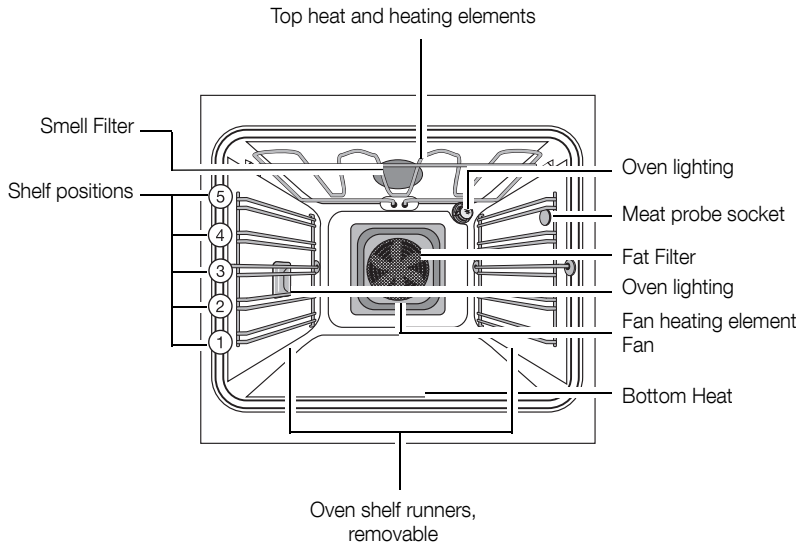
The appliance is operated using Touch Control sensor fields. You control the functions by touching the sensor fields.

When you are using the controls make sure that you only touch one sensor field. If your finger is applied too flat, a neighbouring sensor field could be touched as well.

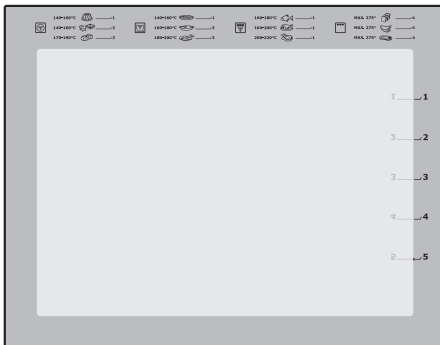


Sensor field	Function	Comment
^, v	To move down and up in the menu.	When a function is active: <ul style="list-style-type: none">Press once: Change to the higher menu (function remains active), after 5 seconds move again into the active menu optionPress twice: Up and down in the higher menu (function switches off)
🏠	To display main menu.	Functions set switch off (except for countdown timer).
OK	To confirm.	
ⓘ	To switch appliance on or off.	
🕒	To select time functions, additional functions and Meatprobe .	
+, -	To set values (e.g. temperature, time, weight, degree of cooking).	<ul style="list-style-type: none">To activate value:<ul style="list-style-type: none">Press once: Present symbol flashesPress twice: Value can be setTo set values:<ul style="list-style-type: none">Press once: To set value in single stepsHold down key: To set value in fast stepsWhen setting a cook time or time the display can be re-set to zero if + and - are pressed at the same time.

Oven Features



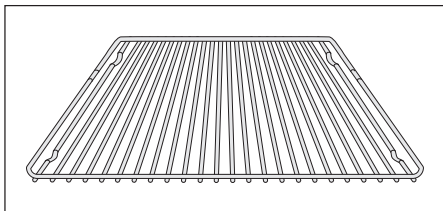
Inside of door



On the inside of the oven door you will find the numbers of the different oven shelves. You will also find some brief information about the oven's functions, recommended shelves and temperatures for cooking the most popular dishes.

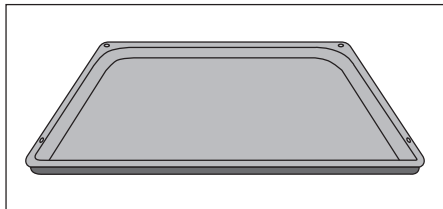
Oven accessories

Oven shelf



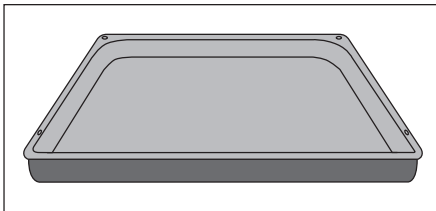
For cookware, cake tins, roasts and grilled foods.

Baking tray



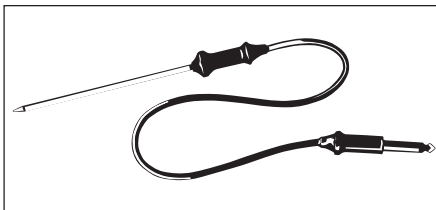
For cakes and biscuits.

Roasting Pan



For baking and roasting or as a pan for collecting fat.

Meat probe



For determining exactly how far joints of meat are cooked.

Before Using for the first time

i If you would like to change one of these base settings at a later date, please refer to the Basic Settings section.

Setting the language

- When the appliance has been connected to the electrical supply, the following is shown in the display.
 - the company logo
 - the version of the software and the period of operation
 - the message "Set language"



- Using — or +, select the desired language.
- Confirm selected language with **OK**. From now on the texts in the display appear in the language set.

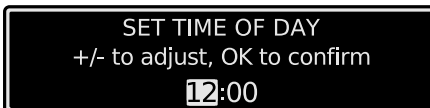
Setting contrast and brightness

i After you have set the language, the messages "Set contrast" and "Set brightness" are displayed. The contrast and the brightness are set according to the language set (see section "Setting language")


Setting the clock

After you have set the contrast and the brightness, the message "Set Time of Day" is displayed.

- Using — or + set the hour of the current time.





- Confirm with **OK**.
 - Using — or + set the minutes of the current time.
 - Confirm with **OK**.
- The appliance is now ready to use.

-  The time only has to be set if the appliance is disconnected from the power supply for a long time.

Initial cleaning

Clean the oven before using it for the first time.



























-  **Important:** Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

















-  For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
The oven light is illuminated.
2. Remove all oven accessories, and clean them with warm water and washing up liquid.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven


The menus in overview

Main menu		Sub-menu	
	Assisted Cooking		Pork/Veal
			Beef/Game/Lamb
			Poultry
			Fish
			Cake
			Pizza/Pie/Bread
			Casseroles/Gratins
			Convenience
			Specials
			Fan Cooking
	Heating Functions		Conventional Cooking
			Pizza Setting
			Turbo Grill
			Turbo Grill + Spit Roast
			Economy Grill
			Economy Grill + Spit Roast
			Dual Grill
			Dual Grill + Spit Roast
			Bottom Heat
			Slow Cook
			Pyrolytic
	Cleaning Menu		Cleaning Assistant
			Cleaning Reminder




Main menu		Sub-menu	
	My Programmes		1- My Program
			2- My Program
			...
			Edit Programme Name
	Basic Settings		Set Time of Day
			Time Indication
			Set+Go
			Heat+Hold
			Time Extension
			Display Contrast
			Display Brightness
			Set language
			Buzzer Volume
			Key Tones
			Alarm/Error Tones
			Smell Filter
			Service
			Factory Settings

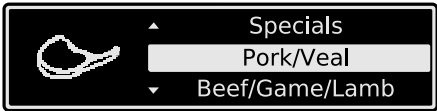
Operation of the menus

Example




1. Switch the appliance on with .
You will find yourself in the main menu.





2. With  or  select the desired main menu.
3. Use  to move to the appropriated sub-menus.



The sub-menu selected is displayed.

-  At every point you can get back to the the main menu with .
-  At the end of most menus there is the menu option Back.
You use this to go back to the higher menu.

-  You can cancel a procedure by pressing .
Then you will find yourself back in the main menu.

Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Heat indicator

Heating up indicator

When an oven function has been **switched on** the bar that keeps getting longer indicates how far the oven has heated up.



Fast heating indicator

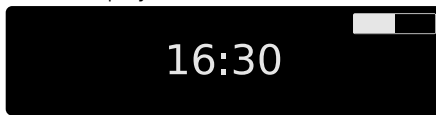
With some oven functions the heating up time is shortened by the automatic function Fast heating.

Until the set temperature is reached, a striped bar goes from left to right in the heat indicator.



Residual heat indicator

After **switching off** the oven, the residual heat is displayed.



Displaying temperature to the degree

The temperature is displayed to the degree instead of the bar of the heating up indicator for 5 seconds during the heating up time.

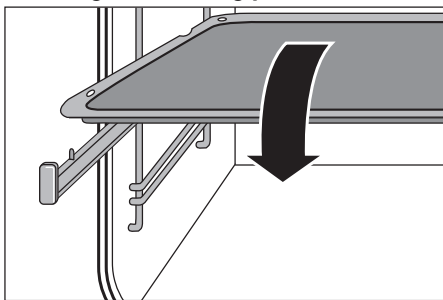
1. Press + and – at the same time.



i When the temperature set is reached, an audible signal sounds.

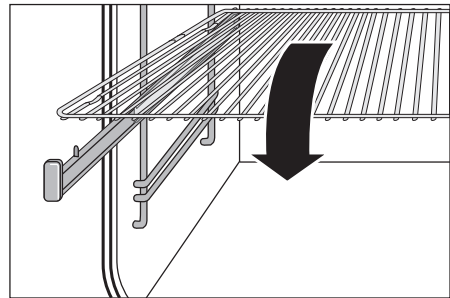
Inserting the Oven Shelf and Roasting Pan

Inserting the roasting pan:



Insert the roasting pan on the telescopic runners of the selected oven level so that the two holes engage on the front retaining pins on the telescopic runners.

Inserting the oven shelf:

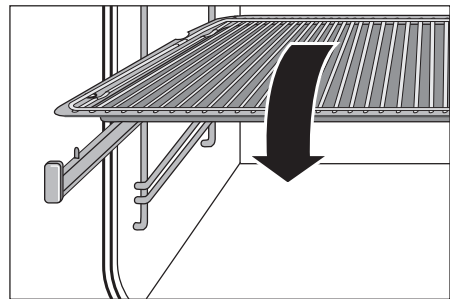


Insert the oven shelf so that the feet point downwards.

Insert the oven shelf on the telescopic runners of the selected oven level.

i The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and roasting pan together:



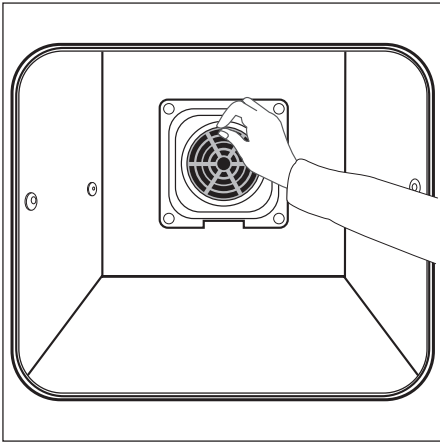
Lay the oven shelf on the roasting pan.

Insert the oven shelf and the roasting pan on the telescopic runners of the selected oven level so that the two holes of the roasting pan engage on the front retaining pins on the telescopic runners.

i To make it easier to insert the insertable component when runners are extended to different extents, lay the insertable component onto the runners at the back, push it in as far as the stop and then lower it onto the retaining pins at the front.

Inserting/Removing the Fat Filter

Only use the fat filter when roasting to protect the rear heating elements from fat splashes.



Inserting the fat filter

Hold the fat filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the fat filter
























Hold the fat filter by the grip and unhook it.




















The menu Assisted Cooking


The Assisted Cooking in overview

The dishes in the Kitchen Assistant (except for Specials) are prepared with automatic systems.

The automatic systems offer the optimum settings (oven functions, temperature, cook time) for the respective dish.

	Category	Dish	
	Pork/Veal	Roast pork 	Knuckle of veal 
		Pork loin 	Ossobuco 
		Pork hock 	Stuffed breast of veal 
		Pork shoulder 	Meatloaf 
		Roast veal 	
	Beef/Game/Lamb	Roast beef/sirloin 	Roast hare 
		Scandinavian beef 	Rabbit in mustard 
		Roast beef 	Wild boar 
		Marinated beef 	Roast lamb 
		Saddle of venison 	Loin of lamb (medium rare) 
		Roast venison 	Leg of lamb 

	Category	Dish	
	Poultry	Whole chicken 	Chicken drumsticks 
		Whole turkey 	Coq au vin 
		Whole duck 	Duck à l'orange 
		Whole goose 	Stuffed chicken 
		Turkey breast 	
	Fish	Whole fish 	Stuffed calamari 
		Fish fillet 	Steamed fish 
		Stockfish 	Fish casserole 
		Fish in salt crust 	
	Cake	Lemon cake 	Ring cake 
		Swedish cake 	Savarin cake 
		Sponge base 	Brownies 
		Cheesecake 	Muffins 
		Fruit cake 	Tart (sweet) 
		Streusel cake 	Carrot cake 
		Butter plait 	Almond cake 
		Yeast cake 	Fruit tart 
	Pizza/Pie/Bread	Tray pizza 	Quark turnovers 
		Onion tart 	White bread 
		Quiche Lorraine 	German farmhouse bread 
		Goat's cheese tart 	Pierogi cake 
		Cheese flan 	
	Casseroles/Gratins	Lasagne 	Pasta bake 
		Cannelloni 	Chicory au gratin 
		Potato gratin 	Casserole 
		Moussaka 	Cabbage casserole 

	Category	Dish	
	Convenience	Pizza, frozen	Bread/rolls
		American pizza, frozen	Bread/rolls, frozen
		Pizza, chilled	Apple strudel, frozen
		Pizza snacks, frozen	Fish fillet, frozen
		French fries	Chicken wings
		Croquettes	Lasagne/cannelloni
		Hash browns	
	Specials	Defrost	Preserving
		Drying	Plate Warming
		Keep Warm	

You will find practical information on the various automatic systems, recipes and oven functions in the accompanying booklet.

Operation of the Assisted Cooking

Assisted Cooking with Weight Automatic

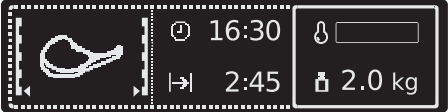
The roasting time is automatically determined by inputting the weight.

Example

- 1. Using ∇ or \wedge select the menu option Assisted Cooking, the desired category and the dish.
- 2. Confirm each one with **OK**.
- 3. Using ∇ or \wedge select Weight Automatic.



- 4. Confirm with **OK**
 - 5. Using $+$ or $-$ set the weight of the food.
- The setting changes in 0.2 kg steps.



The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

- 6. Press any key to switch off the signal.

i If the suggested weight is not changed within approx. 5 seconds, the programme starts automatically.

The weight can be altered at any time.

i With all poultry programmes turn the food after 30 minutes.
A reminder is displayed.

Assisted Cooking with Meatprobe Automatic

The oven switches itself off automatically when the pre-set core temperature set is reached.

! Important: Only the Meatprobe supplied may be used. If replacing, please use only original replacement parts.

Example

- 1. Switch the appliance on using ⓪ .
- 2. Using ∇ or \wedge select the menu option Assisted Cooking, the desired category and the dish.
- 3. Confirm each one using **OK**.
- 4. Using ∇ or \wedge select Meatprobe Automatic.





- 5. Confirm with **OK**.
- Message appears telling you to insert the Meatprobe.

- Insert Meatprobe (see section Meatprobe).



- The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.
- Press any key to switch off the signal.
- Remove Meatprobe.

 Within a few minutes a provisional end time at which the set core temperature will be reached is calculated. This time is constantly recalculated and updated in the display. The system requires that the Meatprobe is pushed into the meat and into the socket at the beginning of the cooking process and that it is not removed during the cooking process.

 **Warning:** The Meatprobe is hot! There is a risk of being burned when removing the plug and the tip of the meat probe.

Assisted Cooking with Recipe Automatic

All settings are fixed and cannot be changed.

Example

- Using ∇ or \wedge select the menu option Assisted Cooking, the desired category and the dish.
- Confirm each one with **OK**.
- Using ∇ or \wedge select Recipe Automatic.



- Confirm with **OK**.



The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

- Press any key to switch off the signal.

Manual

With Manual the optimum settings (oven function and temperature) for the respective dish are taken, but you can change them. This may be the case if you don't want to use the Meatprobe, you don't know the weight of your food or have your own recipe.

Example

- Using ∇ or \wedge select the menu option Assisted Cooking, the desired category and the dish.
- Confirm each one with **OK**.
- Using ∇ or \wedge select Manual.











- Confirm with **OK**.

You are now in the corresponding oven function and can carry out the setting you want (see section "Operating the oven functions")

The Oven Functions menu

The oven functions in overview

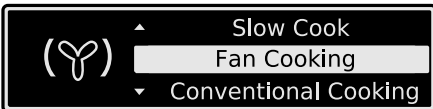
Using the oven functions you can set baking and roasting sessions to suit your requirements.

Oven function		Application
	Fan Cooking	For baking on up to three oven levels at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Conventional Cook- ing	For baking and roasting on one oven level .
	Pizza Setting	For baking on one oven level dishes that require more intensive browning and a crispy base . Set the oven temperatures 20-40 °C lower than when using Conventional.
	Turbo Grill	For roasting larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning .
	Economy Grill	For grilling flat food items placed in the middle of the grill and for toasting .
	Dual Grill	For grilling flat food items in large quantities and for toasting .
	Bottom Heat	For baking cakes with crispy or crusty bases .
	Slow Cook	For preparing especially tender, succulent roasts.

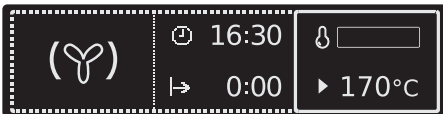
Operating the oven functions

Example

1. Switch the appliance on with ①.
2. Using ∨ or ∧ select the menu option oven function.
3. Confirm with OK.
4. Using ∨ or ∧ select oven function **Fan Cooking**.






5. Confirm with OK.
6. Using + or - set the desired temperature.



7. Confirm with OK or wait 5 seconds.
The oven starts to heat up.

When the temperature set is reached, an acoustic signal sounds.

-  The oven is starting to heat up if
 - the symbol for the oven function is animated.
 - the oven light is switched on.
 - the corresponding heating element (e.g. fan) is switched on.
-  Besides the temperature other functions can be set using  (see section Additional functions).

The menu My Programmes


My Programmes in overview

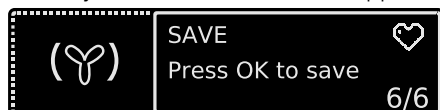
Sub menu	Description
1- My Program 2- My Program ...	To save optimum settings for your own recipes.
Edit Programme Name	To rename stored programmes.

 You can store 20 programmes.

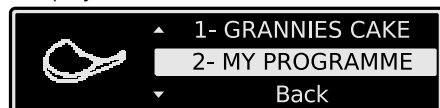
Operation of My Programmes

Storing a programme

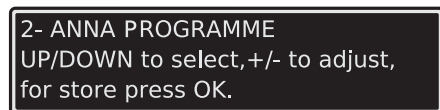
1. Select oven function or Assisted Cooking with the desired settings.
2. During or after the oven function or the Assisted Cookingpress  key repeatedly until the "SAVE" window appears.



3. Confirm using the **OK** key.
The next free memory position is displayed.



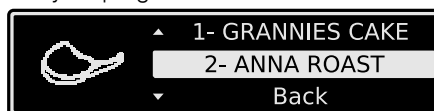
4. Confirm using the **OK** key.
5. You can now write the name of your programme.
The first letter flashes.




6. Using + or - select the desired letter in alphabetical order.
7. Using \wedge or \vee move the writing mark to the right or left.


The next letter flashes and can be changed, and so on.

8. Confirm with **OK** when you have written your programme name.




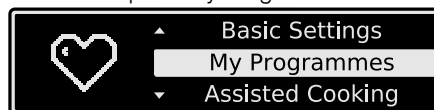
Your programme is stored.

 Memory positions that are already filled can be overwritten at any time. Instead of the suggested free memory position, with \wedge or \vee select the programme that you would like to overwrite.

 Programmes can be renamed at any time in the menu "Edit Programme Name".


Calling up a programme

1. Switch the appliance on with .
2. Using the arrow keys \vee or \wedge select the menu option My Programmes.






3. Confirm with **OK**.
4. Using the direction keys \vee or \wedge select the stored programme.
5. Confirm with **OK**.


The stored programme with its settings starts.

 If no programmes have been stored, a message appears to say how programmes are stored.

The cleaning menu


Cleaning in overview









	Sub-menu	Description
	Pyrolytic	Clean oven using Pyrolytic.
	Cleaning Assistant	Reminds you what you need to remember during Pyrolytic before the Pyrolytic process starts. The Cleaning Assistant can be switched on or off.
	Cleaning Reminder	Recognises when Pyrolytic is required and alerts the user to this fact. The Cleaning Reminder can be switched on or off.







 For instructions on how to operate Pyrolytic and the Cleaning Assistant and switch the Cleaning Reminder on/off, please refer to the section on cleaning and care.


The menu Basic Settings

The Basic Settings in overview

 You can change certain basic settings regardless of the task the oven is performing.
The settings can only be changed if no oven function is selected.

	Setting	Display	Description
	Set Time of Day	12:15	Set the current time on the clock.
	Time Indication	– On	Time is shown when appliance is switched off.
		– Off	Time is not shown when appliance is switched off, because display is switched off completely to save energy.
	Set+Go	– On	Set+Go function is shown in the Select Options window and can be activated.
		– Off	Set+Go function is not shown in the Select Options window.
	Heat+Hold	– On	Heat+Hold function is shown in the Select Options window and can be activated.
		– Off	Heat+Hold function is not shown in the Select Options window.
	Time Extension	– On – Off	Switch Time Extension function on/off.
	Display Contrast	1 10	Adjust display contrast by degrees.
	Display Brightness	1 10	Adjust display brightness by degrees.
	Set language	– English –	Select and set language for display.

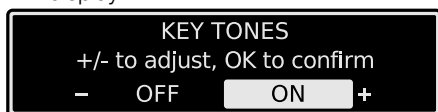
	Setting	Display	Description
	Buzzer Volume	1 10	Adjust volume of touch-tones and signals by degrees.
	Key Tones	– On – Off	Touch-tones confirm each time a key is pressed by emitting a sound. Switch touch-tones on/off.
	Alarm/Error Tones	– On – Off	Alarm tones sound if a step cannot be carried out. Switch alarm tones on/off.
	Smell Filter	– On – Off	Smell Filter on/off.
	Service	ECAIA207 V03IA003 24	Shows the software version and configuration.
	Factory Settings		Reset all settings to factory settings (including My Programmes).

 Between 22:00 and 6:00 the display reduces its brightness when the appliance is switched off to save energy.

Operation of the Basic Settings

Example

- Using \vee or \wedge select the menu option Basic Settings.
- Confirm with **OK**.
- Using \vee or \wedge go to the setting that you want to adjust.
- Confirm with **OK**.
The value currently set appears in the display.



- Using $+$ or $-$ select the desired value.
- Confirm with **OK**.
The setting is changed.

Everyday use of Basic Settings

Set+Go

The function Set+Go means you can set all settings for an oven function and then start it later.

Example application:


You prepare a dish in the morning and enter all necessary settings in the oven.

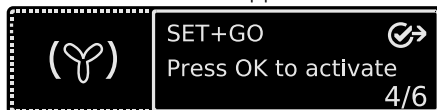
Your child comes home at lunchtime, puts the dish in the oven, presses any key and the oven starts with your settings.

Condition:

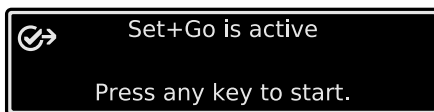
- Fixed switch-Duration

To switch on Set+Go


- Select oven function with desired settings.
- Press  key repeatedly until the "Set+Go" window appears.





- Confirm with **OK**.
The function Set+Go is now switched on.



To start Set+Go

- Press any key (except ).
Selected oven function starts.
As soon as the oven function is completed, a signal sounds.
- Press any key to switch off the signal.

 While the selected oven function with is operating Set+Go, the Key Lock is active (see section Key Lock).

 Set+Go can be activated or deactivated in the Basic Settings menu.

Heat+Hold


The function Heat+Hold keeps your prepared dish warm for 30 minutes, after the baking or roasting has ended.

This is helpful, for example, when your guests are late.

Condition for Heat+Hold:

- Fixed temperature is above 80°C
- Fixed switch-Duration

To switch on Heat+Hold



1. Select oven function.
2. Press  key repeatedly until the "Heat+Hold" window appears.



3. Confirm with **OK**.
The function Heat+Hold is now switched on.
4. As soon as the oven function is completed, a signal sounds and Heat+Hold starts.

The oven function runs at 80°C for 30 minutes.

As soon as the 30 minutes with Heat+Hold are over, the oven switches itself off.

-  Irrespective of the oven function set Heat+Hold remains active. You can move between the oven functions.
-  Heat+Hold can be activated or deactivated in the Basic Settings menu.

Time Extension

Allows the last oven function to continue after a certain time has elapsed.

Precondition:


- All oven functions with Duration or Weight Automatic.
- No oven functions with Meatprobe.

The Time Extension can be switched on and off in the Basic Settings menu.


To switch on Time Extension

Oven function is completed.

Signal sounds and message appears.

1. Press any key.
2. Message for Time Extension appears for approx. 5 minutes.
3. Activate with  Time Extension.
4. Set period of the Time Extension using + or –.
5. Start Time Extension using **OK** or let it start automatically after 5 seconds.

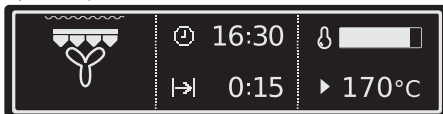
The settings of the oven function are displayed with the new cook time.

-  The rest of the procedure is the same as a normal oven function. The Time Extension can be set repeatedly.




Smell Filter

The catalytic effect of the filter removes odours as much as possible.

The Smell Filter switches on automatically when a baking or roasting cycle (except Specials) is started.








It switches off as soon as the baking or roasting cycle is finished.

-  The Smell Filter is deactivated in delivery status. It is activated in the Basic Settings menu.
-  Energy consumption is increased when the Smell Filter is activated.
-  If Smell Filter is deactivated in the Basic Settings menu, it will switch on automatically after 100 operating hours, during a baking or roasting cycle, in order to self-clean.

Additional functions


Your oven is equipped with the following additional functions:

- Minute Minder 
- Duration 
- End Time 
- Key Lock 
- Child Lock
- Automatic shut-off
- Meatprobe 

Minute Minder

To set a countdown. When it has counted down, an audible signal sounds.

This function has no effect on the operation of the oven.

1. Press  key repeatedly until the "Minute Minder" window appears.

Using + or – key, set the desired countdown (max. 2 hours 30 minutes).



- Confirm with **OK** or wait 5 seconds.
The last menu option visited and the remaining time are displayed.



When the time has counted down to 10%, a short signal sounds.

When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.

- Press any key to stop the signal (except **1**).

- i** The Minute Minder remains active if you change to another function or the appliance is switched off.

Duration **→|** or End Time **→|**

Duration **→|**

For setting how long the oven is to operate.

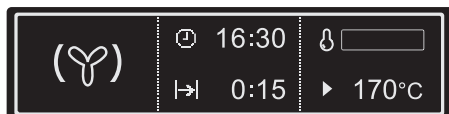
End Time **→|**

For setting when the oven is to switch itself off again.

- Select oven function.
- Press **ON/OFF** key repeatedly until the "Duration/End Time" window appears.
- Using **+** or **-** key, set the desired cooking time or switch-off time (max. 23 hours 59 minutes).



- Confirm with **OK** or wait 5 seconds.
The settings of the selected oven function are displayed with the cooking time or switch-off time set.



When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.

The oven switches itself off.

- Press any key to stop the signal (except **1**).

- i** Irrespective of the oven function set the fixed cook time remains. You can move between the oven functions.
Condition: The oven function to which you move has no fixed cook time.

- i** If the Meatprobe is inserted, Duration **→|** or End Time **→|** is not possible.

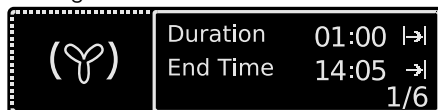
Using residual heat with the Duration **→| and End Time **→|** clock functions**

When the Duration **→|** and End Time **→|** clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

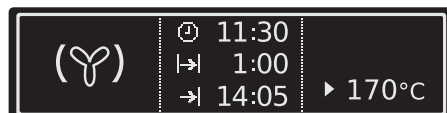
Duration **→|** and End Time **→|** combined

- i** Duration **→|** and End Time **→|** can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

- Select oven function.
- Press **ON/OFF** key repeatedly until the "Duration/End Time" window appears.
- Using the Duration **→|** function, set the time required for cooking the dish, e.g.: 1 hour.
- Confirm with **OK**.
- Using the End Time **→|** function, set the time at which the dish is to be ready, e.g.: 14:05.



- Confirm with **OK** or wait 5 seconds.
- The selected oven function is displayed with the cooking time and switch-off time set for a few seconds..



A message is displayed when the programme starts.

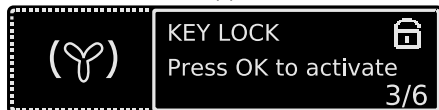
Your oven is programmed
and will start at 13:05.

Key Lock

The key lock protects all functions set from accidental changes.

To switch on Key Lock

1. Select oven function.
2. Press key repeatedly until the "Key Lock" window appears.



3. Confirm with **OK**.

The Key Lock is now activated.

To switch off Key Lock

1. Press the key.
2. Confirm with **OK**.

The Key Lock does not protect the appliance from being accidentally switched off. After the appliance is switched off, the Key Lock is automatically cancelled.

Child Lock for the oven

As soon as the Child Lock child safety device is activated, the oven cannot be operated.

Switching on the Child Lock

No Oven Function must be selected.

1. Press and **-** keys at the same time until a message appears in the display.

The key lock Child Lock is in operation.

Switching off the Child Lock

1. Press and **-** keys at the same time until a message appears in the display.

The Child Lock is now deactivated and the oven is again ready for use.

Oven Automatic shut-off

If the oven is not switched off after a certain time, or if the heat setting is not modified, the oven switches off automatically.

The oven switches off at an oven temperature of:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 – max °C	after	3 hours

Switching on again after an automatic shut-off

Press the **OK** button.

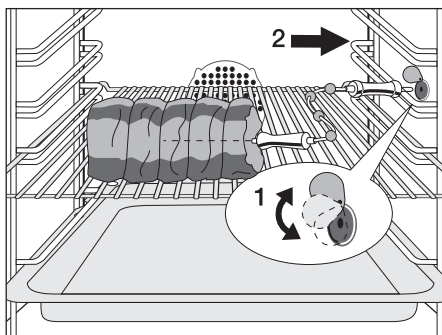
Meatprobe

The oven switches itself off when the core temperature set by you is reached.

Important! Only the Meatprobe supplied may be used. If replacing, please use only original replacement parts.

Setting Meatprobe core temperature

1. Switch the appliance on with .
2. Push the tip of the Meatprobe right into the meat so that the tip is in the centre of the meat.



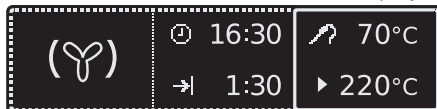
3. Insert the plug of the Meatprobe as far as it will go into the socket on the side wall of the oven.

The window "Meatprobe" is displayed.



4. Within 5 seconds using **+** or **-** set the desired core temperature.
5. Confirm set core temperature with **OK**.
6. Select oven function.

The menu for the oven function is displayed.



7. If necessary, set oven temperature.

- i** Within a few minutes a provisional end time at which the set core temperature will be reached is calculated. This time is constantly recalculated and updated in the display. The system requires that the Meatprobe is pushed into the meat and into the socket at the beginning of the cooking process and that it is not removed during the cooking process.

As soon as the pre-set core temperature is reached, a signal sounds.

8. Press any key to switch off the signal.

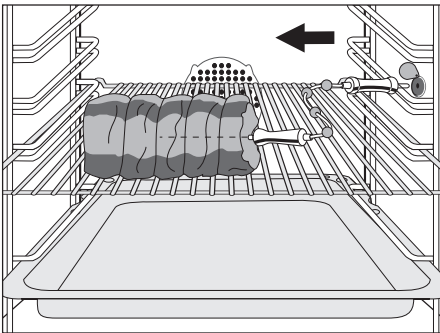
- i** The Meatprobe can also be set, if an oven function has already been selected.

To subsequently change the core temperature, press **TEMP** key.

- i** The core temperature is displayed from 30°C.

Removing the meat probe

- !** **Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

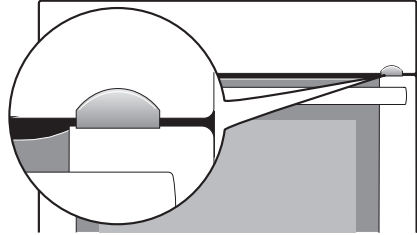


1. Remove the meat probe's plug from the socket and take the meat out of the oven.
2. Switch off the appliance.

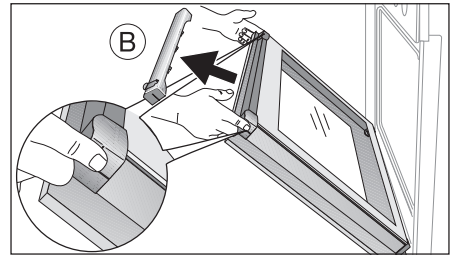
Mechanical door lock

When the appliance is delivered the door lock is deactivated.

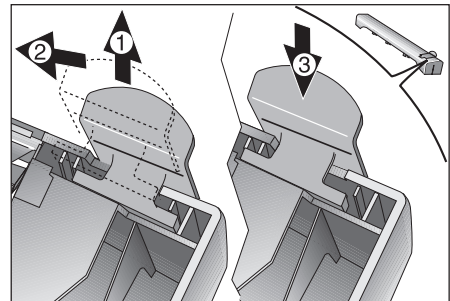
Activating door lock



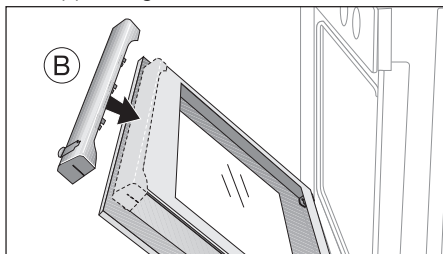
1. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



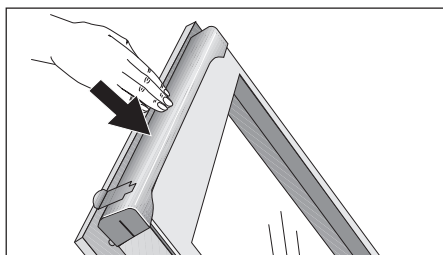
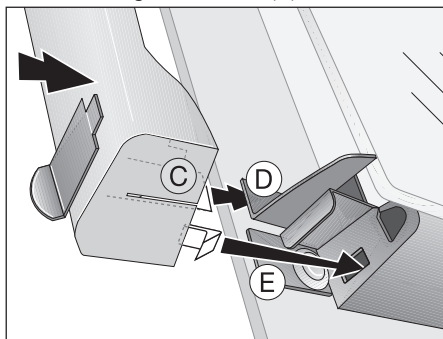
2. Activate lever: Remove lever (1) and move 4mm to the left (2) and insert (3).



3. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door

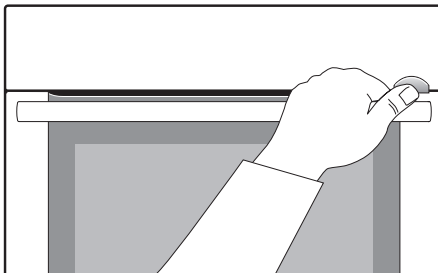


- i** On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).



The clip seal (E) must be snapped in.

To open the oven door.



1. Keep lever pressed.
2. Open the door.

To close the oven

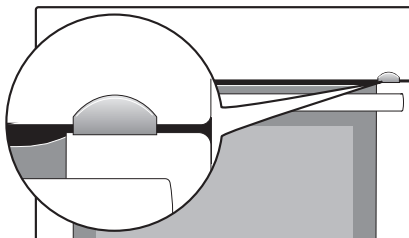
Close door without pressing the lever.

Deactivating door lock

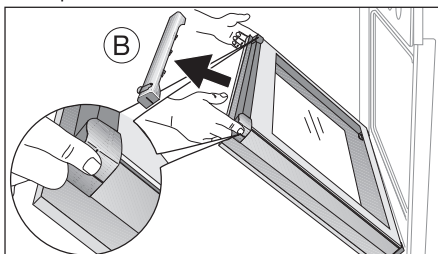
To deactivate the door lock, the lever is moved to the right again. Proceed as described above.

- i** Switching off the appliance does not remove the mechanical door lock.

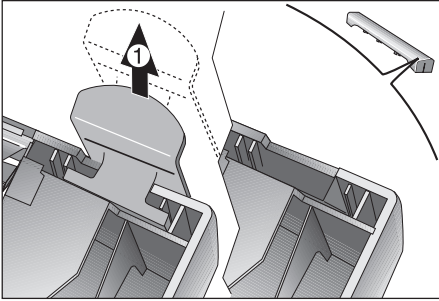
Removing door lock



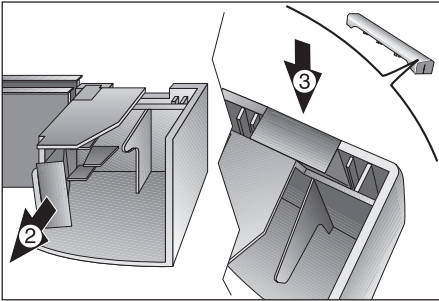
1. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



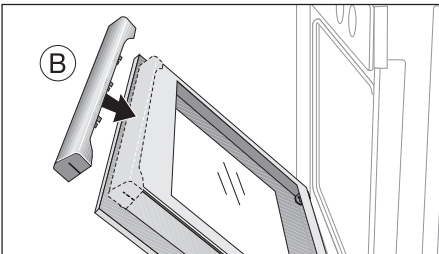
2. Demount lever:
Remove lever (1).



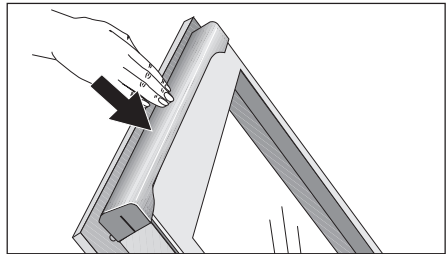
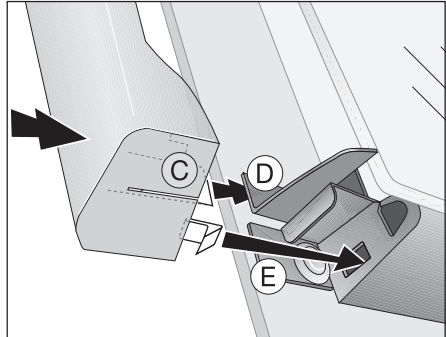
3. Remove trim from the under side of the door trim (B)(2) and push in (3).



4. Take hold of the door trim(B) at each side, position it on the inside edge of the door and push the door trim (B) onto the upper edge of the door

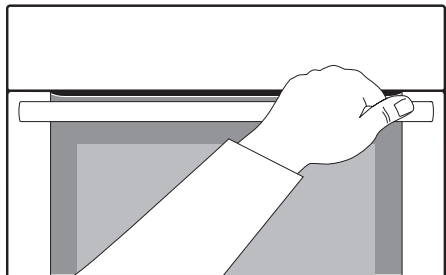


- i** On the open side of the door trim(B) there is a guide bar(C). This must be pushed **between** the outer door panel and the guide corner(D).




The clip seal(E) must be snapped in.

5. Close the oven door.



Cleaning and Care

 **Warning:** First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.


Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.


Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.


Outside of the appliance


- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

 **Warning:** For the purpose of cleaning the oven must be switched off and have cooled down.

-  Clean the appliance after each use. In this way, residue is easier to clean off and does not have the chance to burn on. Residue that is not removed may cause changes to the surface colour when Pyrolytic is used.
1. The oven light switches on automatically when the oven door is opened.
 2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

 In the event of stubborn dirt, clean using Pyrolytic.

 **Important:** If you are using an oven spray, be sure to follow the manufacturer's instructions.


Accessories


Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Pyrolytic

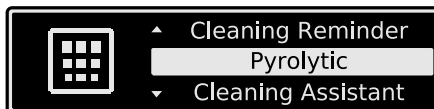
 **Warning:** During this process the oven gets extremely hot. Keep small children away.

 **Important** Before carrying out the Pyroluxe process, all removable parts, including the side rails, must be removed from the oven.

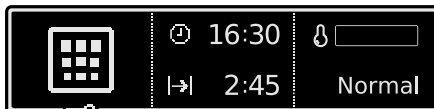
 The **oven shelf runners** must be **removed before starting Pyroluxe**.

If any shelf runners are still in the oven, a message to this effect will appear in the display. You will not then be able to start the Pyroluxe process because of a safety cut-out to protect the oven shelf runners.

1. First remove the worst of the residue manually.
2. Use \vee or \wedge to select the cleaning option.
3. Confirm by pressing **OK**.
4. Use \vee or \wedge to select the Pyrolytic option.



5. Confirm by pressing **OK**
6. Use **+** or **-** to select the Pyroluxe duration.



- Light for a light degree of soiling (duration 2:15),
- Normal for a normal degree of soiling (duration 2:45),
- Intense for a high degree of soiling (duration 3:15).

The Duration \rightarrow is shown on the display.
The Pyroluxe process starts.

i Do not open the oven door during the heating up time, otherwise the process is cancelled.

i The oven light does not work.
When a pre-set temperature is reached, the door is locked.

Changing the Pyroluxe switch-off time

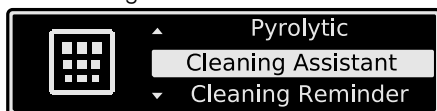
7. The Pyroluxe switch-off time can be delayed by up to two minutes using the End Time \rightarrow clock function.

Cleaning Assistant

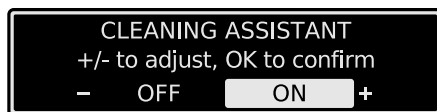
i Before Pyrolytic the Cleaning Assistant reminds you what has to be observed with Pyrolytic.

Cleaning Assistant To switch on and off

1. Using \vee or \wedge select the menu option Cleaning.
2. Confirm with **OK**.
3. Using \vee or \wedge select the menu option Cleaning Assistant.

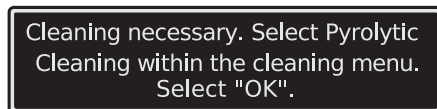


4. Using $-$ or $+$ switch the Cleaning Assistant on or off.



Cleaning Reminder

5. The Cleaning Reminder recognises when pyrolytic cleaning is required and alerts the user to this fact.

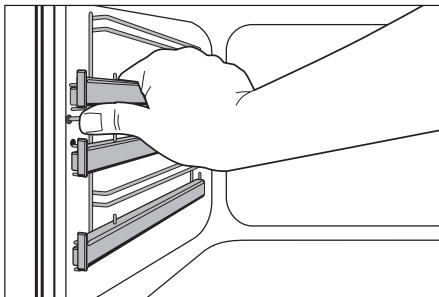


i The Cleaning Reminder is switched on/off in accordance with the Cleaning Assistant (see section on Cleaning Assistant).

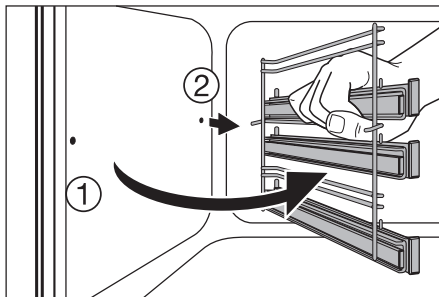
Oven shelf runner

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

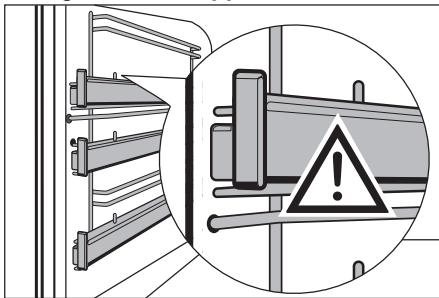
Removing the shelf support rails



First pull the front of the rail away from the oven wall and then unhitch at the back.

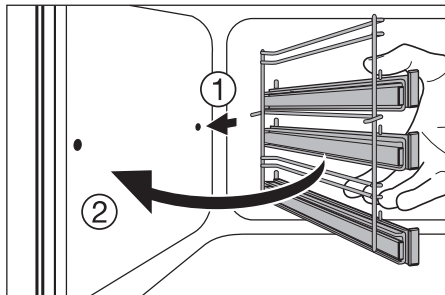


Fitting the shelf support rails



- ⚠ When inserting the rails, make sure that the retaining pins on the telescopic runners are pointing to the front.

To install, first reattach the rails at the back, then put them into position at the front and press them into place.



Cleaning the oven shelf runner

Clean oven shelf runners with hot water and washing up liquid.

- ⚠ **Important:** The oven shelf runners **cannot be cleaned in the dishwasher.**

- ⚠ **Important:** On no account grease telescopic runners.

- ⚠ **Information regarding use in appliances with pyrolytic cleaning:**
The oven shelf runners must be removed before pyrolytic cleaning is carried out.

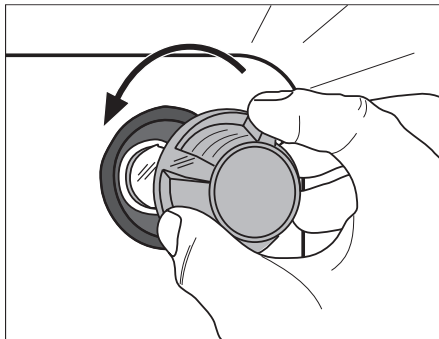
Oven lighting

- ⚠ **Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:

- Switch off the oven!
- Remove the fuses in the fuse box or switch off the circuit breaker.

- i** Place a cloth on the oven floor to protect the oven light and glass cover.

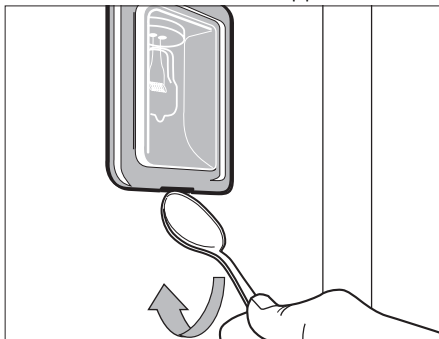
Replacing the oven light bulb/cleaning the glass cover



1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.

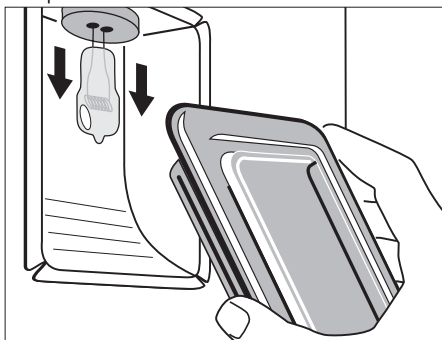
Changing side oven light/ Cleaning glass cover

1. Remove the left shelf support rail.



2. Remove the glass cover with the aid of a narrow, blunt implement (e. g., tea-spoon) and clean it.
3. If necessary, exchange the halogen oven lamp.
Order replacement lamp from Customer Service (see under Service/Customer Service).

- i** Always use a cloth to take hold of a halogen light to avoid burning on fatty deposits.



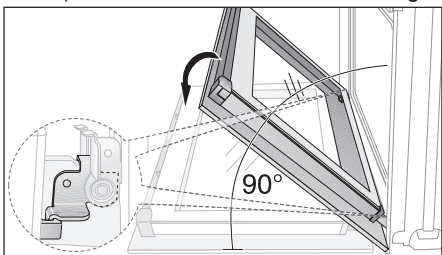
4. Refit the glass cover.
5. Insert the shelf support rail.

Oven door

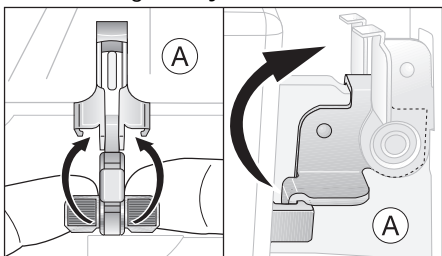
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

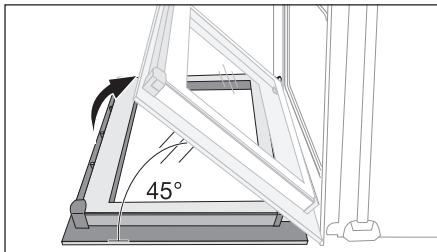
1. Open the oven door as far as it will go.



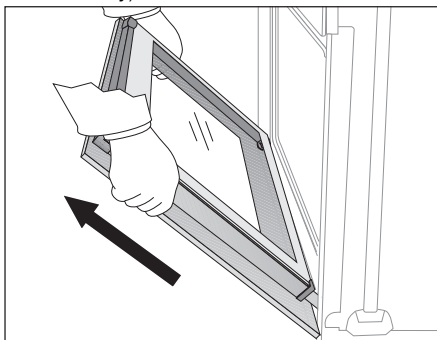
2. Undo the **clamping levers (A)** on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



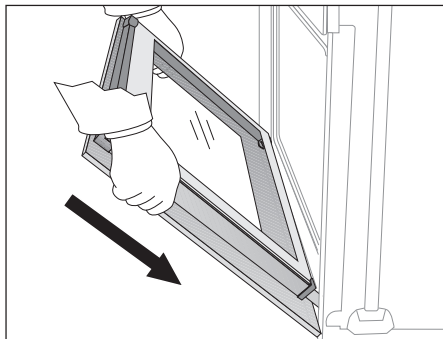
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care: It is heavy**).



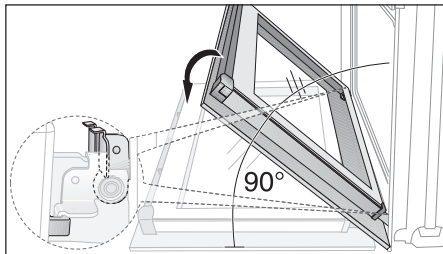
- i** Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

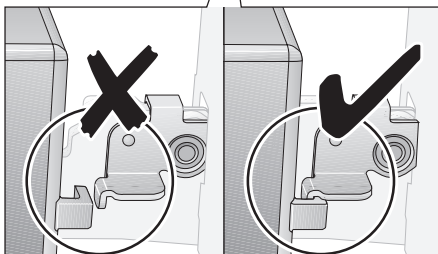
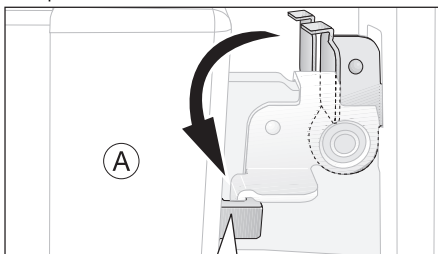
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

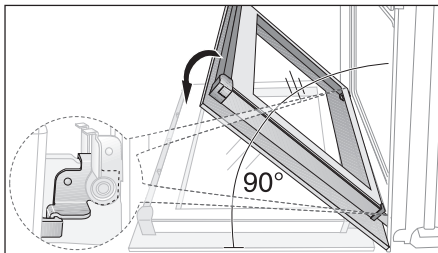
Oven door glass

The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.

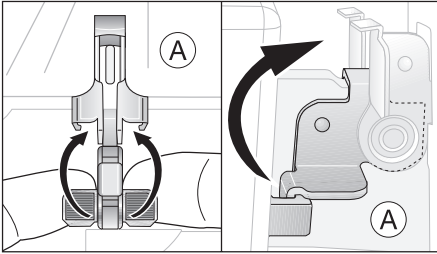
⚠ Important Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing door glass panels

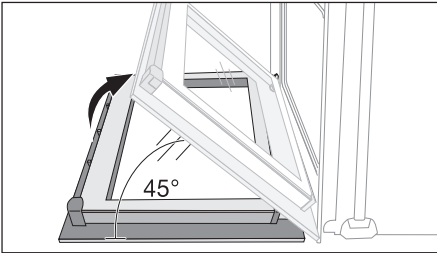
1. Open the oven door as far as it will go.



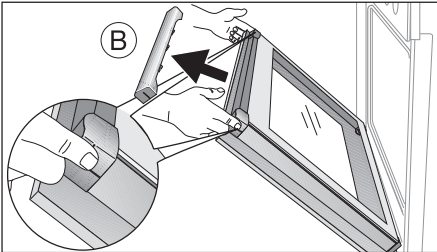
2. Undo the **clamping levers (A)** on both door hinges **fully**.



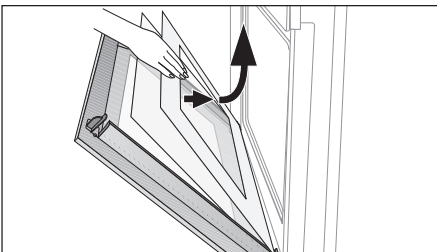
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.

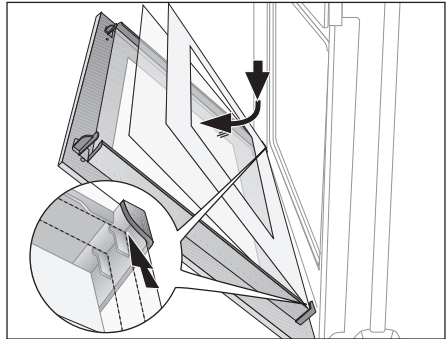


Cleaning the door glass panels

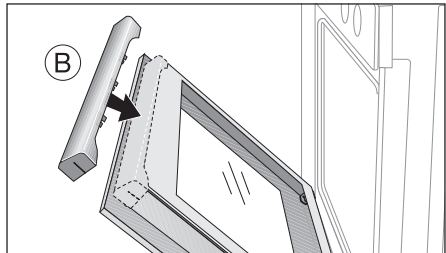
Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

Putting the door glass panels back.

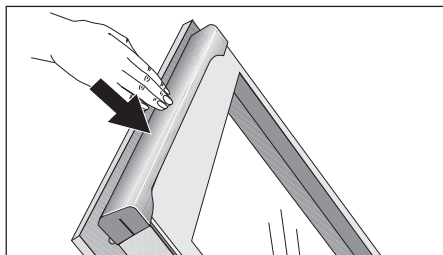
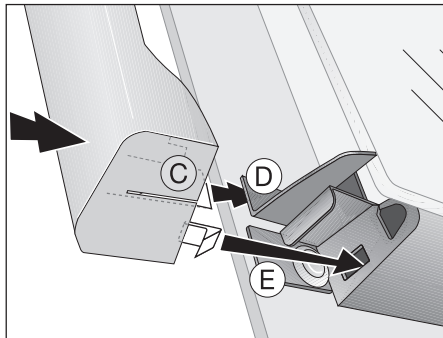
1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.



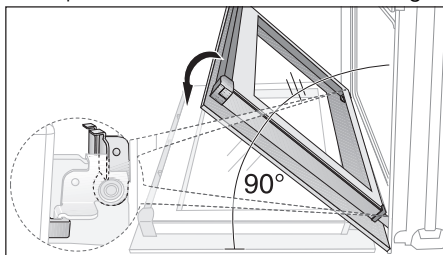
- i** The two smaller panels first, then the larger panel.
2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.



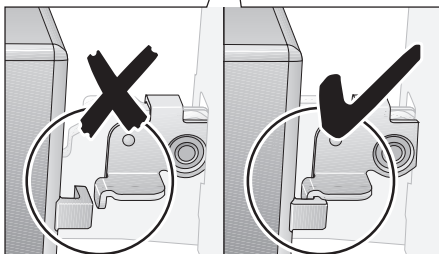
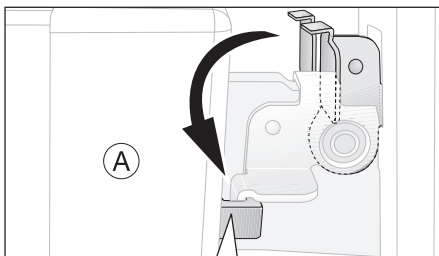
- i** On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D).
The clip seal (E) must be snapped in.



3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The required settings have not been set	Check the settings
	The building's wiring fuse (in the fuse box) has tripped	Check the fuse If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
Pyroluxe is not working A message appears in the display	Side rails/oven shelf runners have not been removed	Remove side rails/oven shelf runners
"F11" appears in the time display.	The meat probe has short-circuited or the plug of the meat probe is not firmly in position in the socket	Insert the meat probe plug into the socket on the oven side wall as far as it will go
A fault code that is not listed above appears in the time display	Electronic fault	Switch the appliance off and on again via the building's fuse or the safety switch in the fuse box. If it is displayed again, please contact the Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.



Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Disposal




Packaging material

The packaging materials are environmentally friendly and can be recycled.

The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

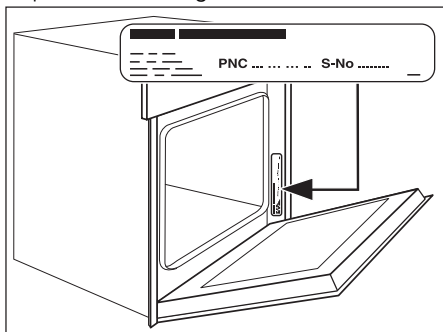
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:

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